


# Summer Sunday Lunch

Read the Papers, Relax, Let us do the hard work

## Starters

-  **Homemade Soup**, Fresh Breadbasket £6
-  **Funghi Aglio**, Creamy Garlic Mushrooms, White Wine Cream Sauce, Toasted Ciabatta £8
- Chicken Liver Parfait**, Seasonal Chutney, Baby Leaf Salad, Toasted Bruschetta £8
- Salt & Pepper Calamari**, Roast Garlic Mayo £9
- Chargrilled Asparagus Wrapped In Prosciutto**, Poached Egg, Hollandaise, Crispy Potato Rosti £9
-  **Formaggio Di Capra**, Warm Goats Cheese, Heritage Beetroot, Crushed Hazelnuts & Yorkshire Honey £9
- Pulled Pork Spring Roll**, Julienne of Carrot, Spring Onion, Red Pepper, Chinese Cabbage, Plum Sauce £8.50
-  **Mario Half & Half Pizza Bread**, Tomato, Garlic & Basil Pesto, Melted Mozzarella £8

## Mains




All Roasts Served with Roast Potatoes, Seasonal Vegetables, Homemade Yorkshire Pudding, Cauliflower Cheese

- Yorkshire Dales Topside of Beef** £16
- Yorkshire Dales Roast Gammon** £15
- Our Sunday Lunch Duo, Yorkshire Dales Topside of Beef & Gammon** £18
- Roast Chicken Breast** £15
- Salmone E Asparagi**, Oven Baked Salmon Fillet, Fresh Asparagus, Crushed Jersey Royals, Hollandaise, Chargrilled Lemon Wedge £17
- Filetti Di Branzino**, Seabass Fillets, Baby Baked Potatoes, Sauté Garlic, Lemon & Caper Butter Sauce £18
- Salute BBQ Glazed Rotisserie Chicken**, Wedge Salad, Shoestring Fries £16
- Salute Burger**, Yorkshire Beef Burger, Melted Monterey Jack Cheese, Pickle, Tomato Relish, Fries & Onion Rings £14
- Chargrilled Chicken Caesar Salad**, Cos, Parmesan Croutons, Poached Farm Egg, Smoked Bacon, Caesar Dressing £12

## Pasta

- Penne al Forno**, Chicken, Ham, Pepperoni, Salami, Cheddar Gratin £14
- Penne Pollo**, Sauté Chicken Breast, Wild Mushrooms, Garlic, Spring Onion, White Wine Cream Sauce £13
- Penne Arrabiatta**, Fresh Red Chilli, Tomato, Nduja, Pepperoni, Buffalo Mozzarella, Basil £14
-  **Spaghetti Puttanesca**, Spaghetti, Cherry Tomato, Fresh Chilli & Caper Berries, Garlic San Marzano Sauce £13
-  **Primavera Risotto**, Garlic, Shallots, Broad Bean, Asparagus, Spinach & Pea, Parmesan Shavings £15
- Spaghetti Chorizo e Gamberoni**, King Prawns, Chorizo, Garlic, Chilli, San Marzano Tomato £16




## Pizza

-  **Margherita Pizza**, Buffalo Mozzarella, Shredded Basil £11
- Pepperoni Hot**, Double Pepperoni, Jalapenos, Mozzarella £13
-  **Vegano Pizza**, Artichokes, Fire Roasted Tomatoes, Black Olives, Garlic & Fresh Rocket (No Cheese) £13
-  **Burrata & Carciofi**, Creamy Mozzarella, Sundried Tomatoes, Artichoke, Shredded Basil (White Base) £14
- Carnevale Pizza**, Chicken, Ham Pepperoni Garlic Butter, Mozzarella £14

## Desserts £7

- Homemade Sticky Toffee Pudding**, Butterscotch Sauce, Vanilla Ice Cream
- Local Rhubarb & Ginger Trifle**, Layers of Sticky Toffee Sponge, Poached Rhubarb, Stem Ginger, Mascarpone, Crème
- Double Chocolate Brownie**, Praline & Pecan Ice Cream
- Royal Eton Mess**, Layers of Fresh Cream, Summer Strawberries & Meringue
- Peach Bellini Panacotta**, Fresh Mint, Peaches & Prosecco Shot
- Trio Of Northern Block Ice Cream**, Homemade Shortbread Biscuit (Vegan Option available)



-  Indicates a dish suitable for most vegetarian diets
-  Indicates a dish that can be modified to be gluten free
-  Vegan dishes

An Optional 10% Service charge will be added to your bill.  
Please inform your server of any allergies, before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes.  
Detailed allergen information is available on request.

## White Wine

	125ml	175ml	250ml	Bottle
<b>Villa Rossi Rubicone Trebbiano</b> Emilia-Romagna, Italy Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.	£3.80	£5.10	£7.00	£21.95
<b>Poggio Alto Pinot Grigio</b> Veneto, Italy Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish.	£4.10	£5.80	£7.80	£23.95
<b>Terre del Noce Chardonnay</b> Trentino-Alto Adige, Italy Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking.	£4.25	£5.95	£8.30	£24.95
<b>Featherdrop Sauvignon Blanc</b> Marlborough, New Zealand Lively aromas of gooseberry, passionfruit, grapefruit and crisp redcapsicum. Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish.	£4.75	£6.80	£8.95	£26.95

## Sparkling Wine

	125ml	Bottle
<b>Ca' del Console Prosecco Extra Dry</b> Veneto, Italy	£6.00	£27.95
<b>Viticoltori Acquesi Rosé Brut</b> Piedmont, Italy		£27.95
<b>Champagne Testulat Carte d'Or Brut Blanc de Noirs</b> Champagne, France		£48.00

## SOFT DRINKS

Sparkling Water 330ml	£2.65
Still Water 330ml	£2.65
Coca Cola 330ml	£3.30
Diet Coke 330ml	£3.10
J2O Orange & Passionfruit 275ml	£3.30
J2O Apple & Raspberry 275ml	£3.30
J2O Apple & Mango 275ml	£3.30
Diet 7UP 330ml	£3.10
Appletiser 275ml	£3.30
Orange Fruit Shoot	£1.00
Blackcurrant Fruit Shoot	£1.00

## JUICES

	Half	Pint
Fresh Orange Juice	£2.50	£3.50
Fresh Apple Juice	£2.50	£3.50

## FEVER TREE RANGE (200ml)

Lite Tonic			£2.40
Elderflower Tonic			£2.65
Ginger Ale			£2.65
	Dash	Half	Pint
Pepsi Max	£0.85	£1.80	£3.40
Lemonade	£0.85	£1.80	£3.40
Soda Water		£0.50	£1.00
Blackcurrant Cordial	£0.25	£0.50	£1.00
Lime Cordial	£0.25	£0.50	£1.00
Orange Cordial	£0.25	£0.50	£1.00

## BEER & CIDER

	Half	Pint
San Miguel, 5% abv	£2.80	£5.10
Birra Moretti, 4.6% abv	£3.00	£5.60
East Coast I.P.A., 4% abv	£2.50	£4.30
Aspall Cyder, 5.5% abv	£2.70	£4.95
Estrella Damm	£3.00	£5.60
Old Mout Cider Berries & Cherries	£2.70	£5.00

## ALCOHOL FREE

Peroni Libra 0%		£4.00
Fruity Cider of the week 0%		£4.10

## Red Wine

	125ml	175ml	250ml	Bottle
<b>Villa Rossi Rubicone Sangiovese</b> Emilia-Romagna, Italy A smooth and easy drinking red wine with a delicate aroma and flavours of red fruits.	£3.80	£5.10	£7.00	£21.95
<b>Angelo Nero d'Avola</b> Sicily, Italy A ripe and exuberant red with an aroma and flavour reminiscent of plums and cherries, with a touch of Mediterranean herbs.	£4.10	£5.80	£7.80	£23.95
<b>Terre del Noce Merlot</b> Trentino-Alto Adige, Italy Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.	£4.30	£5.95	£8.30	£25.95

## Rose Wine

	125ml	175ml	250ml	Bottle
<b>Nina Pinot Grigio Rosé</b> Veneto, Italy With a delicate pale pink colour and an elegant nose of acacia flowers, this light-bodied dry rosé is delightfully refreshing.	£3.90	£5.80	£7.80	£23.95
<b>Whispering Angel, Côtes de Provence Rosé 2020</b> Provence, France Syrah, Vermentino, Cinsault, Grenache The palest of pale pinks, this delicate ros, offers a core of pretty stone fruit with some herbal notes. The palate is dry but smooth-textured, with an appetising mineral finish.				£49.00

## Cocktails @ Salute

<b>Pornstar Martini £10.00</b> Smirnoff Vodka, Passionfruit Syrup, Sugar Syrup, Pineapple Juice, Prosecco
<b>Amaretto Fizz £9.00</b> Prosecco, Amaretto, Fresh Orange
<b>Espresso Martini £9.00</b> Smirnoff Vodka, Kahlua, Freshly Ground Espresso Add Salted Caramel Syrup £1.00
<b>Lemon Curd-tini £9.00</b> Smirnoff Vodka, Lemon Curd, Fresh Lemon, Honey
<b>Winter Orchard £9.00</b> Amaretto, Cider, Cranberry Juice, Apple Juice, Gold Glitter
<b>Gingerbread Martini £9.00</b> Smirnoff Vodka, Baileys, Kahlua, Gingerbread Syrup, Whipped Cream

## Mocktails @ Salute

<b>Apple Orchard £5.50</b> Apple Juice, Pineapple Juice, Fresh Lemon, Sugar Syrup, Soda, Gold Glitter
<b>Winter Lemonade £5.00</b> Passionfruit Puree, Cranberry Juice, Fresh Lemon, Soda
<b>The Honey Ginger £5.00</b> Honey Syrup, Fresh Lemon, Ginger Ale

## Gin Board

Please Choose from our Fine Selection of Premium Gins

Gordons London Dry	25ml £3.00	50ml £5.80
Gordons Pink Gin	25ml £3.00	50ml £5.80
Brockmans Intensely Smooth	25ml £3.80	50ml £7.50
Tanqueray London Dry	25ml £3.50	50ml £6.80
Bombay Sapphire	25ml £3.50	50ml £6.80
Bombay Bramble	25ml £3.60	50ml £7.00
Whitley Neill Blood Orange	25ml £3.80	50ml £7.40
Whitley Neill Pink Grapefruit	25ml £3.80	50ml £7.40
Whitley Neill Raspberry	25ml £3.80	50ml £7.40
Whitley Neill Rhubarb & Ginger	25ml £3.80	50ml £7.40